

## Stellenzicht Golden Triangle Sauvignon Blanc 2001

The wine shows the classic Stellenzicht appeal of good fruit flavours of green fig, peppers and suitable asparagus combined with an almost full-bodied mouthfeel and exceptional length. Very good balance and an elegant, yet forthcoming complexity, result in a wine which is true to its stature of "Stellenzicht Golden Triangle".

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Stellenzicht Vineyards

**winemaker :** Guy Webber

**wine of origin :** Coastal

**analysis :** alc : 13.44 % vol   rs : 2.0 g/l   pH : 3.29   ta : 5.3 g/l   va : 0.22 g/l   so2 :  
123 mg/l   fso2 : 59 mg/l

**pack :** Bottle

Veritas 2001 - Gold

**ageing :** Enjoy the wine in its youth for its fresh, vibrant appeal but be sure to keep a bottle or two in order to experience the complexity and softness of a classic.

**in the vineyard :** The vineyards from which the fruit was selected in crafting this wine are situated on the only south-facing portion of land on the property. Here, at an altitude of around 170 metres above sea level, the mesoclimate is ideal for the growing of top quality Sauvignon Blanc grapes. Grown on the Richter 99 strain of nematode-resistant rootstocks, in rich soils of decomposed granite and Table Mountain Sandstone, the fifteen year-old vines are currently in their prime. Winter pruning was carried out in August and the vines were pruned back to two-bud bearers in order to maintain the yields at between 5,5 and 6,5 tonnes per hectre.

**about the harvest:** The grapes were hand-picked at between 22,5 and 23,5Â° Balling.

**in the cellar :** The grapes were destalked and crushed before immediately seperating the juice from the skins in order to prevent tannin extraction. Pure, Vin 13 years cultures were inoculated into the juice in order to optimize the fermentation process at around 12Â°C and the fermentation process lasted 19 days. Lees contact was allowed for 3 weeks after the completion of the alcoholic fermentation and the wine was allowed to naturally clarify itself under gravity for approximately three months prior to being stabilised, filtered and bottled.



### Stellenzicht Vineyards

Stellenbosch

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